

Materials List for

Exploring the Longissimus Muscle: Unraveling its Correlation with Meat Quality in *Bos indicus* and Crossbred Bulls

Welder A. Baldassini^{1,2}, Rafaela C. Rodrigues², Murilo S. Magistri¹, Otavio R. Machado Neto^{1,2}, Rodrigo N. S. Torres¹, Luis A. L. Chardulo^{1,2}

¹School of Veterinary Medicine and Animal Science, São Paulo State University, Botucatu (São Paulo) ²School of Agricultural and Veterinary Sciences, São Paulo State University, Jaboticabal (São Paulo)

Corresponding Author

Welder A. Baldassini
w.baldassini@unesp.br

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Materials

Name	Company	Catalog Number	Comments
Acetone	Merk, Darmstadt, Germany	CAS 67-64-1 100014	solutions used for the electrophoretic separations
Anti-MYH-1 Antibody	Merk, Darmstadt, Germany	MABT846	Rat soleus
Anti-Myosin antibody	Abcam, Massachusetts, United States	ab37484	Myosin heavy chain
Anti-Myosin-2 (MYH2) Antibody	Merk, Darmstadt, Germany	MABT840	Extensor digitorum longus (EDL)
Biological oxygen demand (BOD) incubator	TECNAL, São Paulo, Brazil	TE-371/240L	Meat aging
Chloroform; absolute analytical reagent	Sigma-Aldrich, Missouri, United States	67-66-3	Intramuscular fat
CIELab system	Konica Minolta Sensing, Tokyo, Japan	CR-400 colorimeter	Meat color
Coomassie Blue	Sigma-Aldrich, Missouri, United States	C.I. 42655)	Myosin heavy chain
Electric oven	Venâncio Aires, Rio Grande do Sul, Brazil		Meat tenderness
Ethanol	Merk, Darmstadt, Germany	64-17-5	solutions used for the electrophoretic separations
Ethylenediaminetetraacetic acid	Sigma-Aldrich, Missouri, United States	60-00-4	Post-mortem proteolysis
Glass flasks	Sigma-Aldrich, Missouri, United States		solutions used for the electrophoretic separations
Glycine	Sigma-Aldrich, Missouri, United States	G6761	Myosin heavy chain
Infrared spectroscopy - FoodScan	Foss NIRSystems, Madison, United States	FoodScan™ 2	Intramuscular fat
Magnesium chloride	Sigma-Aldrich, Missouri, United States	7786-30-3	Post-mortem proteolysis

Mercaptoetanol	Sigma-Aldrich, Missouri, United States	M6250	Myosin heavy chain
Methanol, absolute analytical reagent	Sigma-Aldrich, Missouri, United States	67-56-1	Intramuscular fat
pH meter	LineLab, São Paulo, Brazil	AKLA 71980	Meat pH
PlusOne 2-D Quant Kit	GE Healthcare Product	Code 80-6483-56	Post-mortem proteolysis
Polypropylene	Sigma-Aldrich, Missouri, United States		solutions used for the electrophoretic separations
Potassium chloride	Sigma-Aldrich, Missouri, United States	7447-40-7	Post-mortem proteolysis
Potassium phosphate	Sigma-Aldrich, Missouri, United States	P0662	Post-mortem proteolysis
R software	Vienna, Austria	version 3.6.2	Data analysis
Sodium azide	Sigma-Aldrich, Missouri, United States	26628-22-8	Post-mortem proteolysis
Sodium dodecyl sulfate (SDS)	Sigma-Aldrich, Missouri, United States	822050	Myosin heavy chain
Spectrophotometer	Perkin Elmer, Shelton, United States	Perkin Elmer Lambda 25 UV/Vis	Post-mortem proteolysis
Statistical Analysis System	SAS, Cary, North Carolina, United States	version 9.1,	Data analysis
Texture Analyzer	AMETEK Brookfield, Massachusetts, United States	CTX	Meat tenderness
Tris(hydroxymethyl)aminomethane	Sigma-Aldrich, Missouri, United States	77-86-1	Myosin heavy chain
Ultrafreezer	Indrel Scientific, Londrina, Paraná, Brazil.	INDREL IULT 335 D - LCD	Sample storage
Ultrapure water	Elga PURELAB Ultra Ionic system	solutions used for the electrophoretic separations	
Ultra-Turrax high shear mixer	Marconi – MA102/E, Piracicaba, São Paulo, Brazil		Post-mortem proteolysis